

brunch



restaurant • bar • catering

520 Columbus Ave. at 85th St. New York, NY 10024

Everything we prepare in our kitchen is made from scratch and sourced from local vendors when possible.

Our Story: good enough to eat has been a staple of the Upper West Side since 1981. Carrie Levin started the restaurant after spending many years developing her "good old-fashioned American food" menu from the best homemade ingredients. Her vintage recipes have kept people coming back for over three decades. With this menu we pay homage to her classic and beloved food that is truly good enough to eat!

Breakfast

8am-5pm Mon-Fri | 9am-5pm Sat & Sun

Lunch

11:30am-5pm Mon-Fri

Dinner

5pm-10:30pm Daily



goodenoughtoeat.com





Breakfast



Four Grain Pancakes, Homemade Waffles & French Toast

ALL BATTERS ARE MADE DAILY. ALL DISHES SERVED WITH OUR FAMOUS STRAWBERRY BUTTER AND MAPLE SYRUP.

GOOD ENOUGH TO EAT PANCAKES

Three pancakes made with oats, cornmeal, whole wheat flour, and white flour 13

APPLE PANCAKE

One large pancake filled with apple slices, topped with apple-raisin compote, sour cream and sprinkled with cinnamon sugar 14.

BANANA WALNUT PANCAKES

Three pancakes with walnuts and sliced bananas 14.5

SEASONAL FRUIT PANCAKES

Three pancakes with seasonal fruit 14

PETER PAUL PANCAKES

Three pancakes with Belgian chocolate, topped with toasted coconut 14.5

MAMA'S SILVER DOLLAR PANCAKES

Six small pancakes with a cup of fresh fruit 14

GOOD ENOUGH TO EAT WAFFLES

Two homemade waffles 13

STRAWBERRY ALMOND WAFFLE (SEASONAL)

One waffle topped with toasted almonds & fresh strawberries 15

BACON WAFFLE

Filled with pieces of our double smoked bacon and served with fresh fruit 14

GOOD ENOUGH TO EAT FRENCH TOAST

Made with our cinnamon swirl bread 13
Add a mixed topping of cocoa, sugar, raisins & walnuts 3

PUMPKIN FRENCH TOAST

Our homemade pumpkin bread topped with pear & cranberry compote 14

LUMBERJACK

Two pancakes, two strips of bacon and two scrambled eggs 15

Eggs & Omelettes

ALL SERVED WITH HOMEMADE BISCUITS AND STRAWBERRY BUTTER
OUR OMELETTE STYLE IS TRADITIONAL LOOSE PREPARATION. TELL YOUR SERVER IF YOU PREFER WELL-DONE.
SUBSTITUTE EGG WHITES IN YOUR BREAKFAST 2

THREE EGGS

Cracked and cooked to order 11

SPECIAL SCRAMBLE

Red onion, tomatoes, and fresh dill 12.5

COUNTRY SCRAMBLE

Sliced new potatoes and sauteed onions 12.5

PROTEIN SPECIAL

Two eggs with melted cheese and two meats
(no biscuits – gluten free) 16.5

DEEP SOUTH

Three scrambled eggs with biscuits
and sausage gravy 14.5

MIGAS

Scrambled eggs with tri-colored tortilla chips, cilantro, onions, bell pepper and cheese served with sour cream, salsa & two flour tortillas (instead of biscuits) 13.5

MEXICAN SCRAMBLE

Topped with pepper jack cheese and served with salsa and two flour tortillas (instead of biscuits) 12.5

PROVENCAL OMELETTE

With roasted red and green peppers, roasted onion and goat cheese 14

ASTORIA OMELETTE

With our homemade sausage, fresh spinach and feta cheese 14.5

WALL STREET OMELETTE

With baked ham and Vermont white cheddar cheese 14.5

GRAMERCY PARK OMELETTE

With slices of Granny Smith apples and Vermont white cheddar cheese 14.5

LITTLE ITALY OMELETTE

With roasted mushrooms, sun-dried tomatoes and fresh mozzarella cheese 14

UPPER WEST SIDE OMELETTE

With smoked salmon, cream cheese and dill 16

BLT OMELETTE

With our double-smoked bacon, tomato and gruyère cheese (no lettuce!) 15



Breakfast



MORE BREAKFAST SELECTIONS

TWO EGGS, ANY STYLE

Served with home fries and your choice of bacon or sausage (gluten-free) 14

CORNED BEEF HASH

Chunks of corned beef and potatoes with peppers, onions, two poached eggs and buttermilk biscuits 14

HAM AND SCRAMBLED EGG SANDWICH

On a homemade multigrain roll
Served with home fries 13

FARMHOUSE BREAKFAST

Dill-onion toast topped with two poached eggs.
Served with two pieces of pork sausage 13

VEGAN TOFU SCRAMBLE

Served with sesame soy vegetables,
house salad or brown rice.
Choice of whole wheat toast or pita bread 14.5

FRESH SEASONAL FRUIT

Cup 6
Bowl served over lowfat yogurt
or cottage cheese 11.5

HOMEMADE GRANOLA

With fresh fruit and milk or lowfat yogurt 12.5

STEEL-CUT OATMEAL

With brown sugar and cinnamon toast 9.5
Add bananas or raisins 2

NO SUBSTITUTIONS

Weekend Breakfast Minimum \$12 per guest



**BLOODY MARYS & MIMOSAS
COCKTAILS, WINE & FULL BAR TOO**



BREAKFAST EXTRAS

- BACON or HAM 6
- SMOKED SALMON 7
- HOMEMADE PORK SAUSAGE 5.5
- HOMEMADE TURKEY SAUSAGE 5.5
- CORNED BEEF HASH 6.75
- HOME FRIES 4.25
- GRITS 4 ADD CHEESE 1
- TWO SLICES OF FRENCH TOAST 9
- TWO PANCAKES 9
- ONE WAFFLE 8.5
- TOASTED HOMEMADE BREAD 2.75
- TWO BUTTERMILK BISCUITS 4
- SAUSAGE GRAVY 4.5
- CUP OF GRANOLA 6.5
- CUP OF OATMEAL WITH BROWN SUGAR 5.5
- CUP OF YOGURT or COTTAGE CHEESE 4
- SIDE SALAD 5.5
- SIDE OF TWO EGGS 8
- STRAWBERRY BUTTER 3



COFFEE & TEA



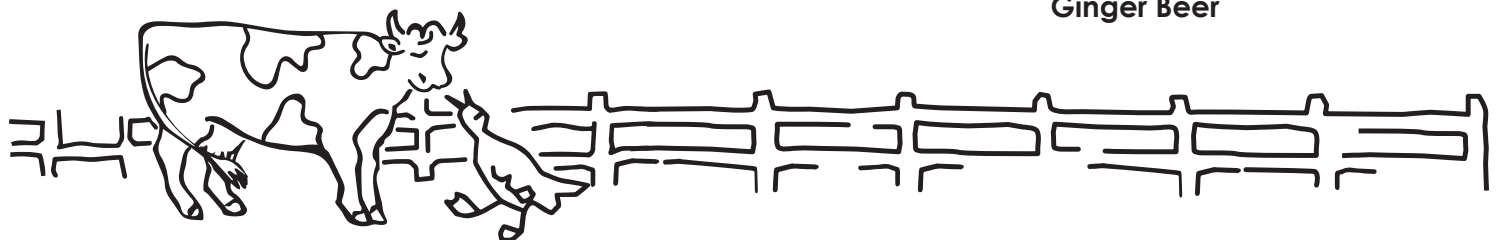
- Organic French Roast Coffee
- Herbal Tea
- Espresso
- Cappuccino, Latte Or Chai Latte
- Milk / Soy Milk
- Hot Cocoa
- Hot or Cold Cider
- Iced Tea Or Coffee
- Iced Latte
- Chocolate Milk



JUICES & Co.



- Orange Juice
- Grapefruit Juice
- Cranberry Juice
- Apple Juice
- Tomato Juice
- Pineapple Juice
- Pink Lemonade
- Pepsi Fountain Sodas
- Bottled Root Beer
- Ginger Beer





Soups & Salads



ALL SALADS MADE WITH HOMEMADE FRENCH BREAD

BOWL OF SOUP AND SALAD

Soup of the day served with a house salad tossed with our mustard vinaigrette with homemade griddled biscuits 12

CLASSIC BEEF CHILI

Served over brown rice and garnished with sour cream, cheddar and red onion.

Cup with tortilla chips 7.5

Bowl with salad and griddled biscuits 14

MAC & CHEESE

Ziti baked with sharp white cheddar, mozzarella, gruyère and parmesan cheeses in a mornay sauce 13.5

CAESAR SALAD

Crispy Romaine hearts and garlic croutons tossed with our caesar dressing and topped with anchovies 14

Add chicken breast 4

Add grilled shrimp 7

CHOPPED SALAD

Romaine, turkey, bacon, carrots, celery, and corn with Vermont cheddar cheese and our mustard vinaigrette 17.5

SPINACH SALAD

Fresh baby spinach, sliced Granny Smith apples, cajun-spiced walnuts and sliced red onion with a crumbled blue cheese and creamy bleu vinaigrette 15



Sandwiches



GOOD ENOUGH TO EAT TURKEY CLUB

Organic fresh roasted turkey with bacon, lettuce, tomatoes and mayonnaise on dill onion bread, served with macaroni salad 15.5

OPEN-FACED TUNA MELT

Tuna salad topped with sliced tomatoes and melted sharp cheddar on whole wheat bread served with a house salad with mustard vinaigrette 15.5

AVOCADO AND CHEDDAR SANDWICH

Avocado, Vermont white cheddar on lightly toasted whole wheat bread with basil mayonnaise, lettuce and tomatoes, served with a house salad or french fries 15

SMOKED SALMON SANDWICH

Smoked Salmon with cucumbers, tomato, watercress and goat cheese on whole wheat toast, served with fresh fruit or salad 16.5



Brunch Cocktails



MIMOSA BAR

Champagne with your choice of

Orange Juice, Pineapple, Grapefruit, Cranberry, Peach Puree, Pear Puree, or Pomegranate 11

GOOD ENOUGH TO EAT BLOODY MARY

Our classic bloody mary with celery garnish 11

BLUE BLOOD

Our famous bloody mary with a skewer of maytag blue cheese-stuffed olives 12

BACON BLOODY

Our bloody mary with a strip of our thick-sliced double-smoked bacon 12

THE ALL-IN BLOODY

With a slice of our delicious bacon and skewer of blue cheese-stuffed olives 13

LA MICHELADA

Our bloody mary topped with beer and a salted rim 11

PEAR PEAK

Champagne with St. Germain and pear puree 12

BUBBULICIOUS

Acai liqueur and grapefruit juice topped with champagne 12

MAPLE BOURBON SMASH

Bulleit bourbon, maple syrup, orange, bitters and a slice of our thick-cut bacon 13

WAVY LEMONADE

Citron vodka with St. Germain and homemade pink lemonade 12



Cakes

- Devil's Food Cake 8
- Banana Walnut Cake 9
(contains nuts)
- Carrot Cake 8
- Coconut Cake 9
- German Chocolate Cake 9
(contains nuts)
- Sour Cream Coffee Cake 7.5
(contains nuts)



Ice Cream

Ask About Our Daily Specials

- 1 Scoop 3
- 2 Scoops 5.5
- 3 Scoops 8
- A La Mode 3
- Banana Split 12

DESSERTS



Pies

- Pumpkin Pie 8
- Pecan Pie 9
- Fruit Crisp 8
- Seasonal Fruit Pie 7.5
- Cherry Pie 8
- Blueberry Pie 8



Cookies & Co

(May Contain Nuts – Ask!)

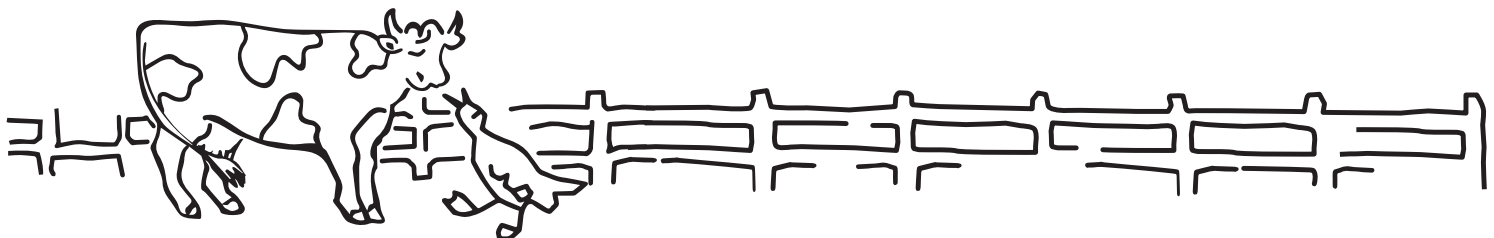
- Chocolate Walnut Brownie 5
- Cream Cheese Brownie 5
- Lemon Squares 5
- Raspberry Squares 5
- Cookies 3



Milkshakes

- Vanilla
- Chocolate
- Strawberry
- 8

SPIKE IT WITH YOUR FAVORITE ALCOHOL
Add 5



The GETE Story

Good Enough to Eat was founded by Carrie Levin in 1981. After completing college in Aix-en-Provence, France, Carrie attended Pru Leith's School of Food and Wine in London, then moved to New York in 1979. After an initial apprenticeship under Seppi Renggli, then Head Chef at the Four Seasons, Carrie opened the restaurant in 1981 as a result of her desire to create and serve "good, old-fashioned American food." She partnered with Ann Nickinson, a talented cook operating a small take-out and catering business on Amsterdam Avenue, and together they opened the first Good Enough to Eat restaurant. The eatery became a huge success, noted first for its all-day, bountiful breakfasts featuring omelets, pancakes, waffles, and buttermilk biscuits. It became even more well known when it began offering homemade soups, huge sandwiches, and classic Turkey and Meatloaf dinners, establishing Carrie as one of the first Chefs in NYC to create and celebrate "traditional" American cuisine.

SCRATCH KITCHEN / SOURCING

"Everything We Prepare In Our Kitchen Is Proudly Made From Scratch"

That Means We Never Buy Anything Pre-made – Just Raw Ingredients. All Of Our Soups And Sauces Are Made Here Daily By Our Kitchen Team. We Bake All Of Our Own Bread, Biscuits, Cakes, Pies And Cookies Daily.

Our Selections Are Made From The Finest Sourced Ingredients This Country Has To Offer.

Whenever Possible, We Support Our Local Farmers And Merchants.

"Organic Chicken & Turkey – Schatzie's Butcher Shop, Uws, Manhattan Organic Maple Syrup – Doerfler Maple Farm, Canada Natural Farm Eggs – Brey's, Bethel, Ny Fresh Seafood – Various Sources From The Northern Atlantic Coast Coffee – Porto Rico Coffee Company, Greenwich Village Fresh Vegetables – Satur Farms, Long Island"

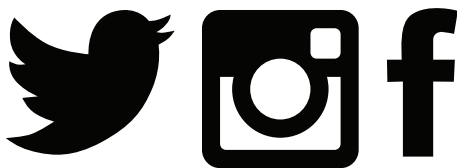


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SERVING AMERICAN HOME COOKING ON
THE UPPER WEST SIDE SINCE 1981

<http://goodenoughtoeat.com>



/GoodEnoughToEat

